



Lemon myrtle in food applications

Leading an innovative solution

Nourishing through nature



What

is Lemon Myrtle?

- Australian native botanical, scientific name - *Backhousia Citriodora*
- Used by Indigenous peoples in cuisine and as a healing plant for thousands of years
- Has the highest known citral content of all plants (90%+)

Why

use in cooking?

- High citral content without acidity
- Versatility in both savoury and sweet dishes
- Available all year round, not limited to seasonal dishes
- Consistency in flavour and aroma

How

to use in cooking

- Use Lemon Myrtle dried leaf in spice blends & condiments
- Use ground and powder Lemon Myrtle leaf in baking & desserts
- Use Lemon Myrtle dried leaf to make a herbal rub or marinade

Flavour Profile

"Strong lemon with some sweetness and cooling on the palate, with refreshing citrus notes"



Uses

Sweet & Savoury Dishes
Baking
Sauces
Dips
Condiments
Dressings
Marinades
Ice creams
Chocolates



CITRAL CONTENT

